

EXHIBIT NO. 1

5  
1-26-02

Docket Item # 4

SPECIAL USE PERMIT #2001-0127

Planning Commission Meeting  
January 3, 2002

**ISSUE:** Consideration of a request for a special use permit to change the ownership of a restaurant.

**APPLICANT:** Nickell's & Scheffler, Ltd.  
by Louis E. Nickell and Susan M. Scheffler

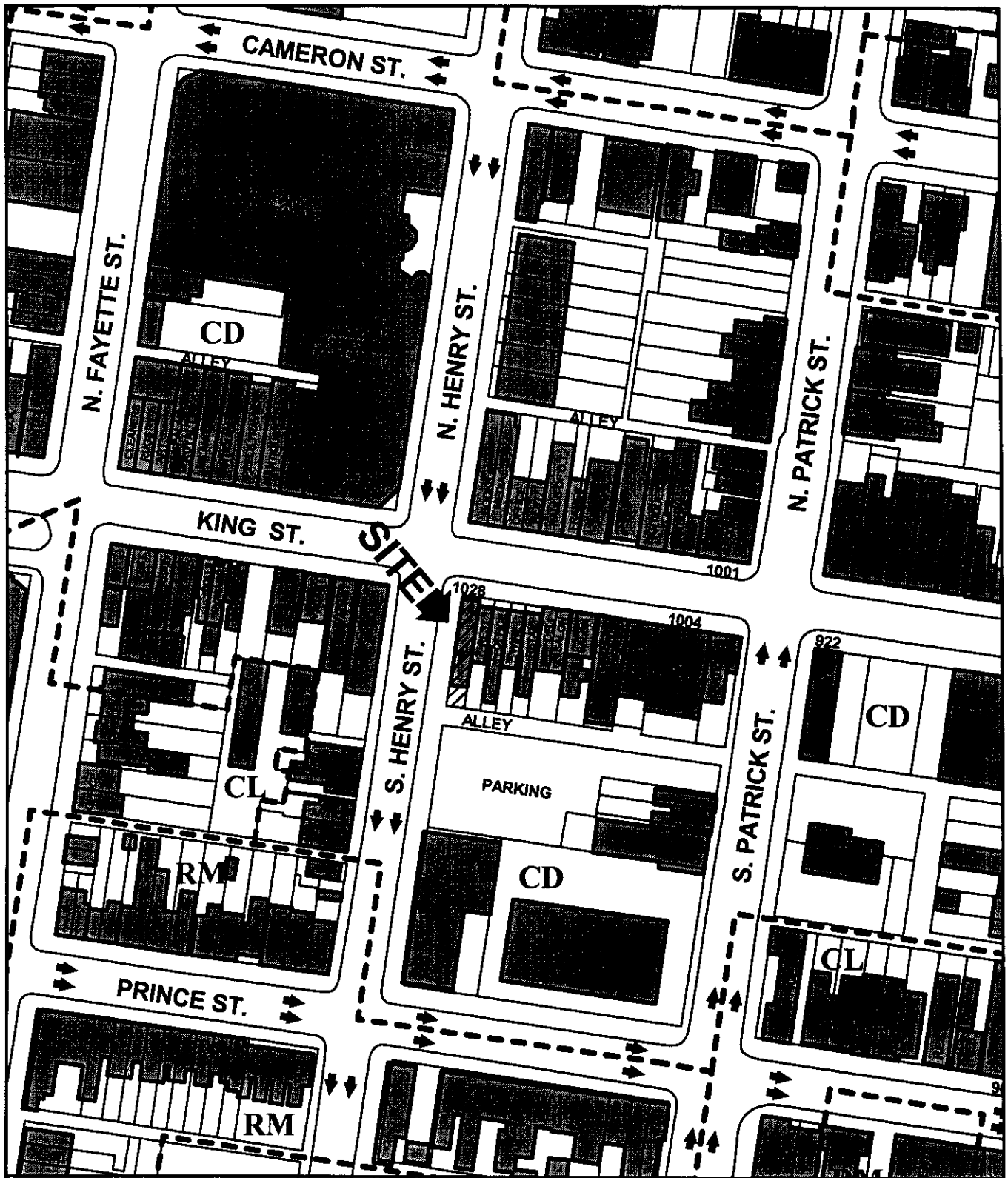
**LOCATION:** 1028 King Street  
King Henry Deli

**ZONE:** CD/Commercial Downtown

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**PLANNING COMMISSION ACTION, JANUARY 3, 2002:** By unanimous consent, the Planning Commission recommended approval of the request, subject to compliance with all applicable codes, ordinances and staff recommendations.

**Reason:** The Planning Commission agreed with the staff analysis.



**SUP #2001-0127**

**01/03/02**



STAFF RECOMMENDATION:

Staff recommends **approval** subject to compliance with all applicable codes and ordinances and the following conditions:

1. The special use permit shall be granted to the applicant only or to any corporation in which the applicant has a controlling interest. (P&Z) (SUP #2548)
2. Seating shall be provided inside for no more than 24 patrons. (P&Z) (SUP #2548)
3. No outside dining facilities shall be located on the premises. (P&Z) (SUP #2548)
4. **CONDITION AMENDED BY STAFF:** ~~The applicant shall post the hours of operation at the entrance to the restaurant.~~ The hours during which the business is open to the public shall be restricted to between 7:00 A.M. and 10:00 P.M., seven days a week, as requested by the applicant. (P&Z) (SUP #2548)
5. No food, beverages, or other material shall be stored outside. (P&Z) (SUP #2548)
6. **CONDITION AMENDED BY STAFF:** ~~Trash and garbage be stored inside or in a dumpster.~~ Trash and garbage shall be placed in sealed containers which do not allow odors to escape and shall be stored inside or in a closed container which does not allow invasion by animals. No trash or debris shall be allowed to accumulate on-site outside of those containers. (P&Z) (SUP #2548)
7. **CONDITION DELETED BY STAFF:** ~~Trash and garbage shall be collected daily when the business is open.~~ (P&Z) (SUP #2548)
8. **CONDITION AMENDED BY STAFF:** ~~Two standard City trash containers shall be furnished to the City of Alexandria for installation by the City on the adjacent public right-of-way.~~ The applicant shall obtain, at its expense, one Model SD-42 Ironsides series trash container to be placed on the south east corner of King and Henry Streets at or near the location of the existing old model city trash can. The applicant shall contact T&ES Solid Waste Division at 703-751-5130. (P&Z) (SUP #2548)

9. **CONDITION AMENDED BY STAFF:** Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly and unsanitary accumulation, on each day that the business is open to the public. (P&Z)-(SUP #2548)
10. **CONDITION AMENDED BY STAFF:** ~~Not more than two (2) motor vehicles shall be used for delivery services.~~ The delivery service shall be limited to two small motor vehicles (e.g. not large delivery trucks), bicycles and pedestrians. The two small motor vehicles shall be required to park on-site. Such vehicles shall not be parked on public rights-of-way. (P&Z)-(PC)-(SUP #2548)
11. **CONDITION ADDED BY STAFF:** Meals ordered before the closing hour may be served, but no new patrons may be admitted and no alcoholic beverages may be served after the closing hour, and all patrons must leave by one hour after the closing hour. (P&Z)
12. **CONDITION ADDED BY STAFF:** No live entertainment shall be provided at the restaurant. (P&Z)
13. **CONDITION ADDED BY STAFF:** On-site sale of beer and wine is permitted; no off-premise alcohol sales are permitted. (P&Z)
14. **CONDITION ADDED BY STAFF:** Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
15. **CONDITION ADDED BY STAFF:** No amplified sound shall be audible at the property line. All loudspeakers shall be prohibited from the exterior of the building. (P&Z) (T&ES)
16. **CONDITION ADDED BY STAFF:** The applicant shall require its employees who drive to work to use off-street parking. (P&Z)
17. **CONDITION ADDED BY STAFF:** The applicant shall direct patrons to the availability of parking at nearby public garages. (P&Z)

18. **CONDITION ADDED BY STAFF:** The applicant shall control cooking odors and smoke from the property to prevent them from becoming a nuisance to neighboring properties, as determined by the Department of Transportation and Environmental Services. (T&ES)
19. **CONDITION ADDED BY STAFF:** The applicant shall contribute \$250 to the City for the City's installation of one street tree in the empty tree well located directly west of and adjacent to the subject building along South Henry Street to the satisfaction of the Director of Planning and Zoning and the City Arborist. The applicant shall also install and maintain living plants in the existing or a replacement planter at the front of the business along King Street and in the existing planting bed at the side of the building along South Henry Street to the satisfaction of the Director of Planning and Zoning. (P&Z)
20. **CONDITION ADDED BY STAFF:** Building maintenance and upgrades shall be performed to include the following: (1) paint the wood trim of the existing building on the first floor only, (2) repair the brick wall located under the shop window on the South Henry Street side of the building, and (3) reroute or retrofit the mechanical system, currently mounted on the building wall facing South Henry Street, so that it is not visible on the exterior walls of the building or, at a minimum, is much less obtrusive. The work must be completed to the satisfaction of the Director of the Department of Planning and Zoning and within one year from approval, except that the work to the mechanical venting system shall be done within three years of the applicant's beginning operation of the restaurant. (P&Z)
21. **CONDITION ADDED BY STAFF:** The applicant is to contact the Crime Prevention Unit of the Alexandria Police Department regarding a security survey for the business. This is to be completed prior to the Health Club opening for business. (Police)
22. **CONDITION ADDED BY STAFF:** The Director of Planning and Zoning shall review the special use permit one year after approval and shall docket the matter for consideration by the Planning Commission and City Council if (a) there have been documented violations of the permit conditions, (b) the director has received a request from any person to docket the permit for review as a result of a complaint that rises to the level of a violation, or (c) the director has determined that there are problems with the operation of the use and that new or revised conditions are needed. (P&Z)

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**Staff Note:** Any exterior changes to the property visible from a public way including, for example, signs, alterations to entryway, HVAC equipment, ventilating stacks and lights, require review and approval by the Board of Architectural Review.

DISCUSSION:

1. The applicant, Nickell's and Scheffler Ltd., is before the Planning Commission for a review of the special use permit for a change of ownership.
2. The subject property is one lot of record with 17 feet of frontage along King Street and 100 feet of frontage along South Henry Street, for a total of 1,700 square feet. The lot contains a two-story building totaling 2,472 square feet. The first floor of the building is occupied by the King Henry Deli. There are two parking spaces at the rear of the property allocated to the use of the restaurant. The surrounding land uses include predominantly commercial uses east and west along the King Street corridor, and primarily residential uses in the city blocks north and south of King Street.
3. Prior to 1992, the Egg Roll House restaurant occupied the same space as the current restaurant. It legally operated without benefit of a special use permit since it predated the current zoning ordinance requirements. In 1992, City Council approved a special use permit for the existing restaurant, the King Henry Deli (SUP #2548).
4. The applicants, Louie Nickell and Susan Sheffler of Nickell's and Scheffler Ltd., propose to change the ownership of the restaurant but not to intensify the use. They propose a full service restaurant with 24 seats, delivery and carry-out service and to continue the existing on-site service of beer and wine. The hours of operation will be 7:00 a.m. to 10:00 p.m. daily, as they have been in the past. The applicants also intend to upgrade the food service and offer prepared foods for carry-out. A proposed menu is attached.
5. On November 16, 2001, the zoning staff made an inspection of the subject property to determine if the existing restaurant was in compliance with the conditions of the special use permit. This inspection was triggered by the subject change of ownership application. Staff found violations of Conditions #2 and #6 of Special Use Permit #2548 and issued a citation. Specifically, there were more than the 24 seats approved in Condition #2, and trash was not stored inside or in a dumpster as required in Condition #6. It is because of these violations that the subject change of ownership application was then docketed for public hearings. The restaurant has also been cited in the past for sign violations but those have been corrected.

STAFF ANALYSIS:

Staff supports the continued operation of the restaurant use and the application for a change of ownership. The applicant proposes to upgrade the interior facilities and continue this neighborhood serving use, without increasing its intensity.

Staff believes that the proposed upgrades to the interior of the restaurant should be accompanied by upgrades to the exterior as well, especially on this highly visible, prominent corner. On inspection, staff found several site conditions that should be improved and has discussed them with the applicant. For example, the existing plants located in the planter at the front of the restaurant and in the side planting bed are not well maintained and need to be replaced. In addition, there is a gap in the row of trees fronting South Henry Street that should be filled with a new street tree. A new trash can of the City's new standard model should replace the old, worn model standing on King Street.

Finally, a significant improvement can be achieved by the removal, screening or replacement of the mechanical venting system on the South Henry Street side wall of the building, immediately adjacent to the sidewalk, because it is very unattractive although visible from the public right-of-way. Rerouting or retrofitting the vent in addition to repairing a damaged wall and painting the wooden trim will improve the appearance of the building, and in turn help the neighborhood and generally the businesses on King Street. These requirements are similar to conditions imposed on commercial and residential properties throughout the city during the special use permit review process. Overall, these types of conditions help provide an orderly and scenic streetscape.

Staff has included these improvements as requirements in Condition #20. Staff has also included a condition requiring a review of the restaurant one year after approval so if there are any problems with its operation, additional conditions may be imposed. Staff supports the continued operation of the existing business subject to the recommended conditions.

STAFF: Eileen P. Fogarty, Director, Department of Planning and Zoning;  
Barbara Ross, Deputy Director;  
Mary Hashemi, Urban Planner.

CITY DEPARTMENT COMMENTS

Legend: C - code requirement R - recommendation S - suggestion F - finding

Transportation & Environmental Services:

- C-1 The applicant shall comply with the City of Alexandria's Noise Control Code, Title 11, Chapter 5, which sets the maximum permissible noise level as measured at the property line.
- R-1 All loudspeakers shall be prohibited from the exterior of the building.
- R-2 Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers.
- R-3 The applicant shall control cooking odors and smoke from the property to prevent them from becoming a nuisance to neighboring properties, as determined by the Department of Transportation & Environmental Services.

Code Enforcement:

- C-1 All construction and equipment installation requires a building permit.
- C-2 All construction shall comply with the current requirements of the Virginia Uniform Statewide Building Code.

Health Department:

- C-1 An Alexandria Health Department Permit is required for all regulated facilities.
- C-2 Permits are non-transferable.
- C-3 This facility must meet current Alexandria City Code requirements for food establishments. Contact Environmental Health at 703-838-4400 Est. 255 to arrange for a "change of ownership" inspection.



- C-4 If changes to the facility are to be done, five sets of plans must be submitted to and approved by this department prior to construction. Plans must comply with the Alexandria City Code, Title 11, Chapter 2, Food and Food Establishments. There is a \$135.00 fee for review of plans for food facilities.
- C-5 Permits must be obtained prior to operation.
- C-6 The facility must comply with the Alexandria City Code, Title 11, Chapter 10, Smoking Prohibitions.
- C-7 Certified Food Managers must be on duty during all hours of operation.
- C-8 Restrooms, including those in common areas, serving the restaurant, are to meet Alexandria City Code, Title 11, Chapter 2 requirements.
- C-9 This facility is currently operating as King Henry Deli under permit #16F-247-1, issued to King Henry Deli, Inc.
- C-10 Provide a menu or list of foods to be handled at this facility to the Health Department prior to opening.

Police Department:

- R-1 Security survey for the business.
- R-2 Robbery awareness program for all employees.
- R-3 Recommend "ABC On" license only. If "ABC Off" is approved we recommend the following conditions:
  - 1. Beer or wine coolers may be sold only in 4-packs, 6-packs or bottles of more than 40 fluid ounces. Wine may be sold only in bottles of at least 750 ml or 25.4 ounces. Fortified wine (wine with an alcohol content of 14% or more by volume) may not be sold.
  - 2. That the SUP is reviewed after one year.

# APPLICATION for SPECIAL USE PERMIT # 2001-0127

☒ Change of Ownership or ☐ Minor Amendment

[must use black ink or type]

PROPERTY LOCATION: 1028 King Street

TAX MAP REFERENCE: 74.01-05-01 ZONE: C-3, commercial

APPLICANT Name: Nickell's & Scheffler Ltd

Address: 501 Slaters Lane, #313 Alexandria 22314

PROPERTY OWNER Name: John Lozinyak

Address: 8417 Frostway Rd, Annandale

SITE USE: restaurant with carry out & delivery  
service - same as existing

☒ THE UNDERSIGNED hereby applies for a Special Use Permit for Change in Ownership, in accordance with the provisions of Article XI, Division A, Section 11-503 (5)(f) of the 1992 Zoning Ordinance of City of Alexandria, Virginia. THE UNDERSIGNED, having read and received a copy of the special use permit, hereby agrees to comply with all conditions of the current special use permit, including all other applicable City codes and ordinances.

☐ THE UNDERSIGNED hereby applies for a Special Use Permit for Minor Amendment, in accordance with the provisions of Article XI, Division A, Section 11-509 and 11-511 of the 1992 Zoning Ordinance of City of Alexandria, Virginia.

THE UNDERSIGNED, having obtained permission from the property owner, hereby requests this special use permit. The undersigned also attests that all of the information herein required to be furnished by the applicant are true, correct and accurate to the best of their knowledge and belief.

Nickell's & Scheffler Ltd  
Print Name of Applicant or Agent

John E. Nickell  
Dusan M. Scheffler  
Signature

501 Slaters Lane #313  
Mailing/Street Address

703 549 1341  
Telephone # Fax #

Alexandria, Va 22314  
City and State Zip Code

11/8/01  
Date

===== DO NOT WRITE BELOW THIS LINE - OFFICE USE ONLY =====

Application Received: 11-8-01 Date & Fee Paid: 11-8-01 \$100.-  
Legal Advertisement: \_\_\_\_\_

ADMINISTRATIVE ACTION: \_\_\_\_\_

\_\_\_\_\_  
Date

\_\_\_\_\_  
Director, Planning & Zoning

The following information must be furnished to the Department of Planning and Zoning to determine if the current use conducted on the premises complies with the special use permit provisions and all other applicable codes and ordinances.

1. Please describe prior special use permit approval for the subject use.

Most recent Special Use Permit # 2548

Date approved: 01 / 25 / 1992  
month day year

Name of applicant on most recent special use permit King Henry Deli Inc.

Use restaurant with carry-out + delivery service

2. Describe below the nature of the existing operation in detail so that the Department of Planning and Zoning can understand the nature of the change in operation; include information regarding type of operation, number of patrons served, number of employees, parking availability, etc. (Attach additional sheets if necessary)

See attached page

3. Describe any proposed changes to the business from what was represented to the Planning Commission and City Council during the special use permit approval process, including any proposed changes in the nature of the activity, the number and type of patrons, the number of employees, the hours, how parking is to be provided for employees and patrons, any noise emitted by the use, etc. (Attach additional sheets if necessary)

See attached page

4. Is the use currently open for business? ☒ Yes ☐ No

If the use is closed, provide the date closed. \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_  
month day year

5. Describe any proposed changes to the conditions of the special use permit:

# of employees increased to 6  
name change to Nickell's + Scheffler Chefs are us

6. Are the hours of operation proposed to change? ☐ Yes ☒ No  
If yes, list the current hours and proposed hours:

Current Hours:

Proposed Hours:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

7. Will the number of employees remain the same? ☐ Yes ☒ No  
If no, list the current number of employees and the proposed number.

Current Number of Employees:

Proposed Number of Employees:

5 employees

6 employees - 2 owners  
2 full-time  
2 part-time

8. Will there be any renovations or new equipment for the business? ☒ Yes ☐ No  
If yes, describe the type of renovations and/or list any new equipment proposed.

new equipment - convection oven installed + fryer removed  
under counter dishwasher installed

9. Are you proposing any change in the sales or service of alcoholic beverages? ☐ Yes ☒ No  
If yes, describe proposed changes:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

10. Is off-street parking provided for your employees? \_\_\_\_\_ Yes ☒ No  
If yes, how many spaces, and where are they located?

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11. Is off-street parking provided for your customers? \_\_\_\_\_ Yes ☒ No  
If yes, how many spaces, and where are they located?

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12. Is there a proposed increase in the number of seats or patrons served? \_\_\_\_\_ Yes ☒ No  
If yes, describe the current number of seats or patrons served and the proposed number of seats and patrons served. For restaurants, list the number of seats by type (i.e. bar stools, seats at tables, etc.)

Current:

Proposed:

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13. Are physical changes to the structure or interior space requested? ☒ Yes \_\_\_\_\_ No  
If yes, attach drawings showing existing and proposed layouts. In both cases, include the floor area devoted to uses, i.e. storage area, customer service area, and/or office spaces.

*Serving counter layout will be upgraded per drawing*

14. Is there a proposed increase in the building area devoted to the business? \_\_\_\_\_ Yes ☒ No  
If yes, describe the existing amount of building area and the proposed amount of building area.

Current:

Proposed:

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15. The applicant is the (check one) \_\_\_\_\_ Property owner ☒ Lessee

\_\_\_\_\_ other, please describe: \_\_\_\_\_

16. The applicant is the (check one) \_\_\_\_\_ Current business owner ☒ Prospective business owner

\_\_\_\_\_ other, please describe: \_\_\_\_\_

17. Each application shall contain a clear and concise statement identifying the applicant, including the name and address of each person owning an interest in the applicant and the extent of such ownership interest. If the applicant, or one of such persons holding an ownership interest in the applicant is a corporation, each person owning an interest in excess of ten percent (10%) in the corporation and the extent of interest shall be identified by name and address. For the purpose of this section, the term "ownership interest" shall include any legal or equitable interest held in the subject real estate at the time of the application. If a nonprofit corporation, the name of the registered agent must be provided.

Please provide ownership information here:

Corporation is Nickell's + Scheffler Ltd.

Louis Nickell + Susan Scheffler each have  
50% ownership.

Their address is 501 Slaters Lane, #313  
Alexandria, Va 22314

Their resumes are attached to this application.

2. Existing operation, King Henry Corner Deli, is a restaurant with carry out and delivery service.
  - Menu composed of breakfast items, sandwich items, salads and hot entrees
  - Seating-24
  - Eat in patrons are served by wait staff
  - Five employees, including owner
  - 3 parking spaces in rear of building in alley way. 1 for owner, 2 for delivery vehicles
  - Parking for patrons is metered street parking
  - Hours approved for restaurant are 7 a.m.-10 p.m, seven days a week
  - On premise beer and wine license
  
3. Site will remain a restaurant with carry out and delivery service.
  - Name to be changed to Nickell's & Scheffler, Chefs are Us
  - Menu composed of take out breakfast items, sandwiches, soups, salads, hot entrees with emphasis on natural and organic products
  - In house self service for customers
  - Delivery will be offered in the local area if threshold amount is met
  - Owners will offer occasional dinners
  - Six employees-2 owners, 2 full-time, 2 part-time
  - Employees will be encouraged to use public transportation
  - Parking will be available for 1 owner and 1 delivery vehicle in rear of building in alley way
  - Customers will use metered parking
  - Hours requested are 7 a.m.-10 p.m., seven days a week
  - Owners will apply for on-premise wine and beer license



# **MENU**

## **NICKELL'S & SCHEFFLER**

### **BREAKFAST SERVED 8 A.M.-10:00 A.M.**

**Egg Frittata Sandwich Served on your choice of bread or roll**  
**Waffle Iron Potatoes**  
**Bagels with cream cheese spreads**  
**Yogurt Parfait with Seasonal Fruit and Granola**  
**Fresh Baked Scones & Muffins**  
**Sticky Buns**  
**Fresh Baked Sweet Breads and Coffee Cakes**  
**Seasonal Fruit Salad with Lavender Sugar Syrup**

### **LUNCH SERVED FROM 11:00 A.M. ON**

**All sandwiches served on your choice of Firehook Bakery Bread**  
**Sandwiches come with your choice of these spreads:**

**Hellman's Mayonnaise**  
**Dijon Mustard**  
**Country Grain Mustard**  
**Chipotle Mayonnaise**  
**Roasted Garlic Mayonnaise**  
**Roasted Tomato Mayonnaise**  
**Horseradish Cream Sauce**  
**Cranberry Chutney**

**Add ons include lettuce, tomato, onions or cucumbers**

**Cheeses include cheddar, brie, Swiss, Havarti or Monterey jack**

### **SANDWICHES**

**Grilled Chicken Breast**  
**Chunky Chicken Salad with Walnuts**  
**Tuna Salad with Dill**  
**Turkey with Bacon**  
**Baked Ham**  
**Roast Beef**  
**Flank Steak with Roasted Peppers and Onions**  
**Grilled Vegetables**  
**Spicy Hummus**  
**Grilled 4 cheese Panini**

### **SOUPS**

**Our soups rotate daily**

**Grilled Corn Chowder**  
**Potato Leek**  
**Beef Barley**  
**Turkey Chowder with Sage**  
**Seasonal Vegetable Soup**  
**Rosemary Butternut Bisque**  
**Roasted Tomato Bisque**  
**Chicken Noodle with Dill**

## **NICKELL'S AND SCHEFFLER MENU, CONT.**

### **SALADS**

**These rotate daily**

**Pasta Salad with Broccoli, Pine Nuts and Pesto**  
**Dill Potato Salad**  
**Wild Rice with Dried Cranberries**  
**Szechuan Peanut Noodle Salad**  
**Salmon Caesar**  
**Cajun Chicken Caesar**  
**Texas Tenderloin**  
**Orzo Salad with Seasonal Vegetables**  
**Grilled Vegetables with Balsamic Vinegar and Gorgonzola Cheese**  
**Waldorf Salad**  
**Mixed Greens with Pears and Toasted Pecans**  
**Three Bean Salad with Sherry Vinegar Vinaigrette**

### **GOURMET TO GO ENTREES**

**These Rotate Daily**

**Colonial Beef Stew**  
**Roast Chicken with Herbs**  
**Marinated Flank Steak**  
**Individual Chicken Pot Pies**  
**Country Pot Roast**  
**Mini Meat Loaf**  
**Roasted Vegetable Lasagna**  
**Four Cheese Baked Macaroni**  
**Beef Stroganoff with Chipotle Cream Sauce**  
**Crusted Horseradish Salmon Fillet**  
**Cider Braised Pork Chips**

### **DESSERTS AND BAKED GOODS**

**These Rotate Daily**

**Individual Molten Chocolate Cake**  
**Individual Angel Food Cake**  
**Seasonal Fruit Cobblers and Crisps**  
**Bread Pudding with Bourbon Sauce**  
**Peanut Butter Cup Cakes**  
**Chocolate and Vanilla Cup Cakes**  
**Southern Pecan Pie**  
**Macaroons**  
**Assorted Cookies and Brownies**

**LOUIS E. NICKELL**

**2446 Brussels Court  
Reston, Virginia 20191  
(703) 758-2544 (message)**

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### **PROFESSIONAL PROFILE**

- Mid life career changer who turned a love of the culinary arts as a hobby into a career.
- Expertise in high volume cooking.
- Successful production manager with 20 years experience in manufacturing and materials management.
- Thrive in situations requiring problem solving and “fix-it” mentality.
- Adept at motivating employees and developing teamwork to achieve goals.

### **CULINARY EXPERIENCE**

**Executive Chef, Aramark Corp. The Pentagon, Washington D.C.** (3/00 – Present)

***Business Dining Services Division***

Supervised kitchen staff of 8 in Hot meal prep. Account serves approx 12,000 to 14,000 meals a day. Sales approx \$40,000 per day. Commissary food to multiple locations in the Pentagon. Also worked in and managed several Aramark accounts throughout the Virginia and D.C. area as a Chef/Manager from 3/7/00 to 6/4/01.

**Sous Chef. Euro Bistro. Herndon, Virginia.** (10/99 – 3/00)

Under Chef Raimund W. Steiger. Assisted in all areas of restaurant operations with prep and line responsibilities. Assisted in monthly wine dinners pairing European and American wines to multicourse dinners. 40 Seat restaurant highlighting Austrian and Thai cuisine. Featured in Washingtonian Magazine's twenty restaurants to watch in 2001.

**Sous Chef. Dobbs International. Dulles Airport, Washington D.C.** (3/99- 10/99)

Supervised pantry staff of 50 and kitchen staff of 7 cooks producing 18,000 – 20,000 inflight meals per day for United, Delta, American, and Lufthansa Airlines. High volume, short lead time, high pressure kitchen environment.

**Externship. Marriott Corporation. Westfields Conference Center, Chantilly, VA** (1/98-7/98)  
and the Bethesda Pooks Hill Marriott, Bethesda, MD

Completed CIA field experience at two Marriott properties. Worked as roundsman, prep cook, and line cook. Heavy banquet exposure along with a la carte dining as a line cook.

**Prep/Line Cook. Sweet Basil Gourmet Deli-Cafe. Hot Springs, AR** (2/97-6/97)

Prepped and worked line for lunch and dinner service. Apprenticeship position to gain necessary experience for CIA entry.

## **PRODUCTION MANAGEMENT EXPERIENCE**

- Blending and Packaging Manager.** Kerry Ingredients. Vesper, WI (1/96-8/96)
- Supervised staff of 20 in blending and packaging of cheese powders.
- Plant Superintendent.** DCA/Golden Dipt. Melrose Park, IL (9/93-1/96)
- Kerry Ingredients purchased DCA 1/95.
- Managed plant of 130 employees with sales of \$45 million per year.
  - Produced 125,000,000 pounds of Breeding and Batter mixes per year.
  - Installed HACCP program in plant.
  - Total plant responsibility equaling General Manager level.
- Shift Supervisor.** Sponge Cushion. Morris, IL (9/92-9/93)
- Assistant Plant Manager.** Cintas. Bedford Park, IL (1/91-2/92)
- Manufacturing Control Manager.** Glenmark Industries. Chicago, IL (1987-1990)
- Installed MRP computer system; designed/implemented control system for materials and finished goods; plant sales of \$25 million per year. USDA meat inspected facility.
  - \* Total plant responsibility equaling General Manager level.
- Plant Superintendent.** Beecham Cosmetics. Bensenville, IL (1981-1987)
- Managed 250 direct labor employees, 4 supervisors on 23 production lines. Responsible for one half of \$175 million yearly operation. Cosmetics and liquid filling.
- Warehouse Supervisor.** Avon Products. Glenview, IL (1979-1981)
- Receiving and Warehouse Supervisor.** Johnson and Johnson. Wilmington, IL (1978-1979)

## **EDUCATION**

**The Culinary Institute of America.** Hyde Park, NY  
Associate in Occupational Studies. Culinary Arts. February 11, 1999.  
G.P.A.: 3.48/4.0  
Honors: Dean's List, 4 semesters (3.5/4.0); perfect attendance, 5 semesters.

**Ripon College.** Ripon, WI  
Bachelor of Arts. 1972. Major: Speech/Communication

## **MILITARY EXPERIENCE**

**United States Army. Captain, Field Artillery.** (1972-1978)  
Top secret security clearance based on complete background investigation. Nuclear weapons officer in Pershing missile system on quick reaction alert status in Germany. Extensive travel in Europe. Dining facility officer.

# ***Susan March Scheffler***

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2446 Brussels Court  
Reston, Virginia 20191  
703-758-2544

## **OBJECTIVE**

To obtain a position that challenges my culinary expertise while utilizing proven strengths in leadership, creativity and innovation

## **PROFESSIONAL PROFILE**

- °Individual with accomplished track record in sales and training from prior career gaining state of the art knowledge at the Culinary Institute of America
- °Demonstrated ability to learn quickly and assume early responsibility in a variety of food service venues
- °Experienced in corporate business with knowledge and ability to manage and get results
- °Risk taker; willingness to meet a challenge and grow professionally
- °Effective teacher, trainer and consultant of quality principles and sales/management strategies

## **PROFESSIONAL EXPERIENCE**

*Sodexo Marriott Services, Inc., Washington, D.C.*

*July 1999-June 2001*

### **Unit Manager, American University, Tenley Campus**

- °Managed 350 seat dining room with \$1.3 MM in sales
- °Designed three-week menu cycle of three daily meal periods with a variety of stations including upscale deli, pasta, carvery, pizza and exhibition
- °Maintained average plate cost of \$2.35
- °Responsible for all hiring, training and development of a union staff of 30
- °Responsible for all purchasing at unit
- °Developed all special events including marketing, menu development and implementation
- °Responsible for HAACP, food safety and sanitation at unit

### **Food Production Manager, American University, Terrace Dining Room**

- °Responsible for purchasing of product and supplies for \$10MM account
- °Designed three week menu cycle for scatter system resident dining hall
- °Responsible for all inventory management at unit
- °Oversaw culinary staff in prep, production, presentation and recipe adherence

### **Assistant Catering Director, American University**

- °Responsible for all set up and management of events
- °Managed catering events ranging from 10-400 people
- °Managed staff of four full time associates and contract staff as events warranted

*Marriott International, Inc., Washington, D.C.*

*March 1998-July 1999*

### **Assistant Banquet Manager**

- °Managed banquets and corporate meetings ranging in size from 5-100 people
- °Managed banquet staff at Marriott Dulles Suites, Herndon, Virginia
- °Coordinated room set including audio-visual equipment, linens and displays
- °Upsold food and beverage and audio-visual equipment on day of event

*First Union National Bank, Charlotte, NC*

*1984-1996*

**Consultant, Senior Trainer, Assistant Vice President**

°Designed and trained total quality management curriculum for FUNB

°Consulted with various bank divisions concerning a wide range of organizational developmental issues

°Sold commercial bank products as commercial banker for Southeast Banking Division

*United States Trust Company of New York, New York, NY*

*1980-1984*

**Assistant Treasurer, Corporate Banking Division**

*Quality Paperback Book Club, a division of Book-of-the-Month Club, New York, NY*

*1976-1980*

**Associate Director**

**CULINARY EXPERIENCE**

**Roundsman**

*Aux Delices: Foods by Debra Ponzek, Greenwich, CT*

*July, 1997*

°Completed summer break experience with renowned chef Debra Ponzek in her gourmet take-out shop

°Assisted with daily menu preparation, handled counter sales and customer service

°Catered parties ranging from 30-100 people

**Extern**

*Christopher's Catering, San Francisco, CA*

*January-May 1997*

°Completed Culinary Institute of America Externship requirement at \$2MM/yr sales catering operation with varied corporate and private clientele

°Prepped and assisted off-premise for events ranging from 15-500 people

°Assigned daily task of food preparation of off-premise catered lunch at corporate law firm

**Roundsman**

*Cascabel Restaurant*

*July 1996*

°Volunteered during summer break to work in 80-seat, 2-star SoHo restaurant

°Prepped for pastry and hot line

°Upon resignation of patry chef volunteered and assumed pastry chef responsibilities during second week of work

**Apprentice**

*Marais Restaurant, Charlotte, NC*

*1995*

°52-seat, classical French cuisine restaurant with chef-owner graduate of Cordon Bleu in Paris

°Prepped for all menu items and plated appetizers, salads, desserts during service

°Tested recipes for new Cajun concept in adjacent sister restaurant

°Prepped and plated on-premise catered events for up to 100

## **EDUCATION**

### **The Culinary Institute of America, Hyde Park, NY**

- °Associate in Occupational Studies, Culinary Arts. Graduation: January, 1998
- °Graduated #1 in class. Grad point average: 3.83
- °Awards: The Wine Spectator scholarship, the President's Scholarship, Service Award to the CIA, 1997 Student Leader of the CIA, Scholastic Achievement Award

### **Queens College and the University of North Carolina at Charlotte, NC**

- °Post-baccalaureate studies in psychology, (18 hours) 1991-1994

### **The College of Wooster, Wooster, OH**

- °Bachelor of Arts, Spanish. Graduation: June, 1976
- °Foreign Study: Institute of European Studies, Madrid, Spain

## **PROFESSIONAL ACTIVITIES AND AFFILIATIONS**

- °Member of National Association of Women Chefs and Restaurateurs
- °Washington Leadership Circle for The College of Wooster



ALEXANDRIA DEPARTMENT OF  
PLANNING AND ZONING  
301 King Street, Room 2100  
Alexandria, Virginia 22314

## NOTICE OF VIOLATION

YOU ARE CHARGED WITH VIOLATING THE  
ALEXANDRIA, VIRGINIA ZONING ORDINANCE

November 16, 2001 11:50 AM  
Date ticket served Day of Week Time AM/PM  
Location of Violation: 1028 King Street

Ord. Section: 11-505  
Description of Violation: Condition #2  
(Seating be provided for  
no more than 24 patrons);  
Condition #6 (trash and  
garbage be stored inside or  
in a dumpster).  
Penalty \$: 50.00

☒ 1st ☐ 2nd  
☐ 3rd/MORE ☐

IF THE VIOLATION IS NOT CORRECTED BY

Nov. 26, 2001 ADDITIONAL MONETARY

PENALTY WILL BE ASSESSED.

Inspector's Signature [Signature] ID Number 100

I personally observed or investigated the commission of the  
violation noted above and/or violation was based upon signed  
affidavit.

VIOLATORS COPY - WHITE  
CITY ATTORNEY COPY - YELLOW  
FINANCE COPY - PINK  
PLANNING AND ZONING COPY - ORANGE

SUP 2048

NOTICE SERVED ON:

NAME: LAST FIRST MIDDLE

☐ PROPERTY OWNER  
☐ COMPANY

NAME

POSITION

☐ OTHER

ADDRESS  
CITY/TOWN STATE ZIP

SIGNATURE DATE

I hereby acknowledge receipt of this Notice of  
Violation. Signature is not an admission of guilt.

☐ PERSON REFUSED TO SIGN DATE

### CERTIFICATE OF SERVICE

☒ Mailed/posted a true copy of this notice to the last  
known home or business address of the respondent  
or the respondent's agent

King Henry Deli Inc.  
Name of Person or Business Served  
1028 King Street  
Address of Service  
1150 King Street City/State VA ZIP 22314

☐ Posted true copy of this notice at the site of the  
infraction

The undersigned states that he/she is an employee  
of the City of Alexandria Department of Planning  
and Zoning and knows this Certificate of Service to  
be true to the best of his/her knowledge.

[Signature] Signature  
[Print Name] Print Name  
[Date] Date [Phone #] Phone # 833 4466

### WARNING

YOU ARE REQUIRED TO RESPOND TO THIS NOTICE  
OF VIOLATION WITHIN 15 DAYS OF THE DATE OF  
SERVICE IN ONE OF THE FOLLOWING WAYS

TICKET NO. **2358**

1. TO PAY PENALTY AND WAIVE YOUR RIGHT TO A  
HEARING:

- Check the "Admit Violation" or "No Contest" box below;
- Make personal check, cashier's check, certified check or money order payable to City of Alexandria. Do not send cash through the mail;
- Print violation notice number on the check or money order;
- Payment may be made by mail, or in person, at the Treasury Office, City Hall, 301 King Street, Room 1510, Alexandria, Virginia, between the hours of 8:00 a.m. - 5:00 p.m., Monday-Friday, phone 703-838-4949.

2. TO REQUEST A COURT HEARING:

- Check the "Contest in Court" box below and:  
(a) Mail this completed notice to the Office of the City Attorney, City Hall, Suite 1300, 301 King Street, Alexandria, Virginia, 22314; or  
(b) Appear in person or by an authorized representative, at the above address between the hours of 8:00 a.m. - 5:00 p.m., Monday-Friday, phone 703-838-4433.

- If you wish to contest this violation a date will be set for trial in the General District Court of Alexandria, Virginia. Failure to appear in court on the date set for trial, unless prior approval has been granted by a judge of that court, will result in the entry of a default judgement against you.

3. TO CONTEST THE INTERPRETATION OF THE  
ORDINANCE:

- You have the right to appeal the interpretation of the zoning ordinance upon which this violation is based to the Board of Zoning Appeals within 30 days in accordance with 15.2-2311 of the Code of Virginia. The interpretation shall be final and unappealable if not appealed within 30 days.

FOR INFORMATION CONCERNING THIS TICKET CALL  
PLANNING AND ZONING AT 703-838-4688

FAILURE TO RESPOND AS PROVIDED ABOVE WILL RESULT  
IN THE ISSUANCE OF A SUMMONS TO APPEAR IN COURT  
AND ANSWER TO THE VIOLATION FOR WHICH THIS NOTICE  
WAS ISSUED

YOU MUST COMPLETE AND SIGN THIS  
CERTIFICATION:

☐ ADMIT VIOLATION ☐ NO CONTEST ☐ CONTEST IN COURT

Name (print) \_\_\_\_\_  
Street Address \_\_\_\_\_  
City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

I hereby certify under penalty of law, that I have  
answered as indicated above, and corrected or made  
substantial efforts to correct the violation that I have  
admitted or for which I have pleaded no contest.

Signature \_\_\_\_\_ Date \_\_\_\_\_

SUP 2001-0127 F-PLN-0071 (7/00)

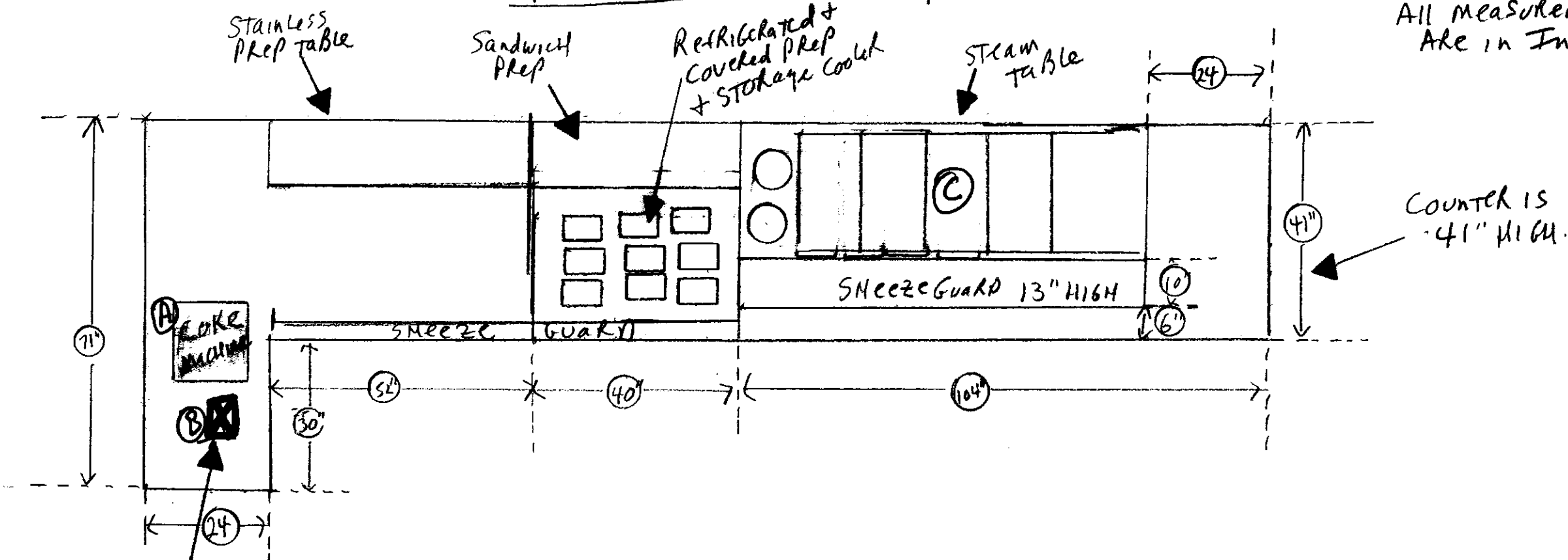


Application  
Mickell's + Schettler

# KING HENRY DELI TOP VIEW - EXISTING

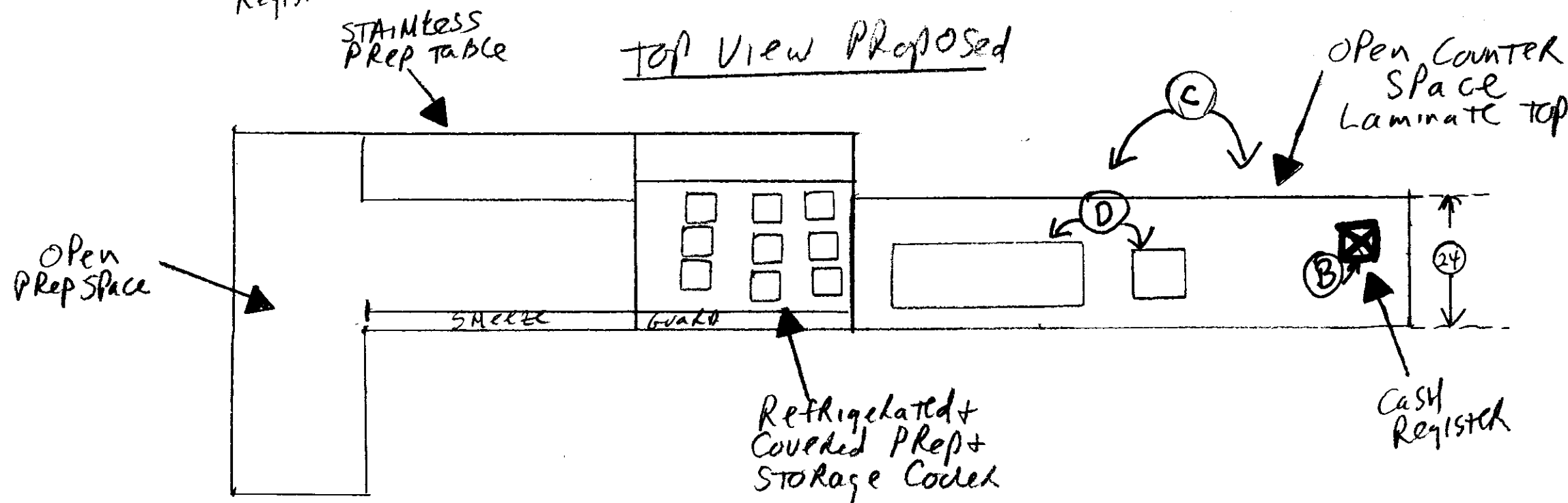
Scale 1/4" = 6"  
All measurements  
are in inches.

5  
1-26-02



SUP 2001-0127

## TOP VIEW PROPOSED



## PROPOSED CHANGES:

- Ⓐ Coke Machine Removed (Fountain/Syrup type)
- Ⓑ Cash Register Moved UP FRONT
- Ⓒ Steam Table Removed And Replaced with OPEN COUNTER SPACE
- Ⓓ Coffee And Espresso Machines Installed

= ITEMS REMOVED

☒ = ITEM MOVED

APPLICATION for SPECIAL USE PERMIT # 2001-0127 5☒ Change of Ownership or ☐ Minor Amendment

[must use black ink or type]

PROPERTY LOCATION: 1028 King StreetTAX MAP REFERENCE: 74.01-09.01 ZONE: C-3, commercialAPPLICANT Name: Nickell's + Scheffler LtdAddress: 501 Slaters Lane, #313 Alexandria 22314PROPERTY OWNER Name: John LozinyakAddress: 8417 Frostway Rd, AnnandaleSITE USE: restaurant with carry out & delivery  
Service - same as existing

☒ THE UNDERSIGNED hereby applies for a Special Use Permit for **Change in Ownership**, in accordance with the provisions of Article XI, Division A, Section 11-503 (5)(f) of the 1992 Zoning Ordinance of City of Alexandria, Virginia. THE UNDERSIGNED, having read and received a copy of the special use permit, hereby agrees to comply with all conditions of the current special use permit, including all other applicable City codes and ordinances.

☐ THE UNDERSIGNED hereby applies for a Special Use Permit for **Minor Amendment**, in accordance with the provisions of Article XI, Division A, Section 11-509 and 11-511 of the 1992 Zoning Ordinance of City of Alexandria, Virginia.

THE UNDERSIGNED, having obtained permission from the property owner, hereby requests this special use permit. The undersigned also attests that all of the information herein required to be furnished by the applicant are true, correct and accurate to the best of their knowledge and belief.

Nickell's + Scheffler Ltd  
Print Name of Applicant or AgentLouis E. Nickell  
Dusan M. Scheffler  
Signature501 Slaters Lane #313  
Mailing/Street Address703 549 1341 \_\_\_\_\_  
Telephone # Fax #Alexandria, Va 22314  
City and State Zip Code11/8/01 \_\_\_\_\_  
Date

===== DO NOT WRITE BELOW THIS LINE - OFFICE USE ONLY =====

Application Received: 11-8-01 Date & Fee Paid: 11-8-01 \$/00.  
Legal Advertisement: \_\_\_\_\_ADMINISTRATIVE ACTION: 01/03/02 Recommended Approval UCACTION - CITY COUNCIL: 01/26/2002PH -- CC approved the Planning Commission recommendation.\_\_\_\_\_  
Date Director, Planning & Zoning